

THE ————— TERRACE

\$39 per person

TO START

Choice of

LITTLE GEM CAESAR

baby gem, avocado, olive oil toasted breadcrumbs (G.V.)

HEIRLOOM TOMATO "PANZANELLA"

saba, basil & extra virgin olive oil (G.V.)

STRAWBERRY GAZPACHO

pickled strawberries, basil oil, cracked black pepper (VGN)

SWEET SHRIMP CRUDO** (+5)

shaved avocado, palm sugar, chili lime vinaigrette (S.R.G)

PACIFIC AHI TUNA NIÇOISE SALAD** (+12)

grilled pears, heirloom tomatoes, cucumbers,
balsamic vinaigrette (R)

ENTRÉE

Choice of

JIDORI CHICKEN

crispy cabbage, pancetta, coriander coconut broth (P)

ROASTED ARCTIC CHAR**

spiced fennel salad, heirloom tomatoes, asparagus (A)

RIGATONI BOLOGNESE

beef veal, parsley, parmesan (A.G)

GRILLED SKIRT STEAK (+15)

citrus chimichurri, peppercorn jus, steak fries

WHOLE GRILLED DORADE** (+18)

pickled ramp gremolata, wilted dandelion greens,
lemongrass vinaigrette (A)

DESSERT

Choice of

CHOCOLATE MOUSSE

whocolate sponge, candied cocoa nibs, earl grey gelato (D.G)

STRAWBERRY SHORTCAKE

warm ricotta cake, creme fraiche ice cream (D.G)

HAZELNUT TIRAMISU (+5)

ladyfinger sponge, Frangelico mousse (D.G.N.ALC)

Tax and gratuity not included *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks.

(G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian
(S) shellfish - (R) raw - (A) alcohol - (P) pork

